

Title (en)

Mould for the formation of cheeses and method for its manufacture

Title (de)

Käseform und Herstellungsverfahren

Title (fr)

Moule à fromages et méthode de fabrication

Publication

**EP 0694253 B1 20000412 (EN)**

Application

**EP 95500105 A 19950719**

Priority

ES 9401676 A 19940729

Abstract (en)

[origin: EP0694253A1] The mould includes a tubular wall (1), a base (2) and a pair of flanges (3), one at the open end of the tubular wall and the other around the base, which are formed of a single piece. The method consists in injecting plastic material (14), preferably copolymers, polypropylenes or polyethylenes, between a mould and a core (11), drawing the formed piece from the mould at a piece temperature of between 100 and 150 DEG C, without forced cooling of either mould (8) or core (11), the latter being kept at a temperature between 90 and 120 DEG C, with the moulding time being between 3 and 7 minutes. This allows the mould to be manufactured more quickly and simply. <MATH>

IPC 1-7

**A01J 25/13; B29C 37/00**

IPC 8 full level

**A01J 25/13** (2006.01); **B29C 37/00** (2006.01)

CPC (source: EP)

**A01J 25/13** (2013.01); **B29C 37/0003** (2013.01)

Cited by

FR2756139A1; FR2889411A1; US10813745B2

Designated contracting state (EPC)

AT DK GB GR IT NL

DOCDB simple family (publication)

**EP 0694253 A1 19960131; EP 0694253 B1 20000412**; AT E191607 T1 20000415; ES 2081770 A1 19960301; ES 2081770 B1 19961016; PT 101661 A 19960131; PT 101661 B 19971031

DOCDB simple family (application)

**EP 95500105 A 19950719**; AT 95500105 T 19950719; ES 9401676 A 19940729; PT 10166195 A 19950223